

Application No.: 10/510,401
Filing Date: May 12, 2005

SUMMARY OF INTERVIEW

Date/Attendees

A telephonic interview was conducted on March 2, 2010. The attendees were Examiner Badr, Examiner Hendricks (SPE), Neil Bartfeld and Dan Hart.

Exhibits and/or Demonstrations

None.

Identification of Claims Discussed

Claims 1-3.

Identification of Prior Art Discussed

Klingenber et al. (DD 156,714).

Proposed Amendments

Amendment of claim 1 to recite that the serine protease has a temperature activity optimum higher than 60°C, and has a ratio between the activity at optimum temperature and the activity at 25°C higher than 10, and that the amount of protease used has substantially no effect on dough rheology.

Principal Arguments and Other Matters

Applicants' representatives argued that there is no teaching or suggestion in Klingenberg of adding a sufficient amount of a thermostable serine protease having the properties recited in the proposed claims to dough prior to baking to retard staling while having substantially no effect on dough rheology.

Results of Interview

The Examiners indicated that the proposed claim amendments would be considered upon receipt of the response. Agreement was not reached.